COLL 142: Houston Microbreweries - The Appreciation of Beer

Spring 2019 • Wednesday • 6:30-7:30 pm
Duncan College Game Theory Classroom

Contact Information

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By appointment

Course Description

Beer has been a component of social gatherings for thousands of years, but do you know how it is made? What are the types of beers and what makes them different? What is the best way to enjoy a beer? ***Why do we prefer certain kinds of beers over others?*** In this course, we will answer all of those questions to make your walk down the beer aisle at a grocery store or outing to a bar a more enjoyable and sophisticated experience.

During this course, we will take a look into beer brewing techniques, beer flavor profiles, and the art of homebrewing to cultivate an appreciation for different types of beer and the craft behind the beverage. Each week, we will explore a variety of beers and the associated brewing processes, as well as take a look into several microbreweries in the Houston area. To enhance the classroom experience, students will visit several local microbreweries throughout the semester to learn about the origin and growth of the breweries, their particular brewing processes, and the varieties of beer offered.

This course will additionally delve into the cultural differences between brewing and beer consumption among different regions around the world and explore how beer has evolved over the past centuries. Students will have the opportunity to research a Houston microbrewery that interests them and share their findings with the class. Additionally, students will engage in discussions, take weekly quizzes, and explore readings to learn more about beer and the microbrewery space.

Course Objectives and Learning Outcomes

Content-Based Objectives

- ➢ Identify the primary steps in the brewing process

- ➢ Describe the origins and history of beer brewing
- ➢ Compare brewing techniques and ingredients for various types of beer
- ➢ Explain the production differences between large breweries, microbreweries, and homebrewing

Skills-Oriented Objectives

- ➢ Recognize the common taste and flavor profiles of different beers
- ➢ Differentiate and explain the specific flavors in a beer and understand what makes a beer more appealing to an individual
- ➢ Evaluate how a beer will taste based on a beer's description and distinguish whether he or she would enjoy the beer

Student Restrictions and Safety

Age Restriction
Students must be 21 years of age or older in order to register for and participate in the class due to anticipated alcohol consumption. To uphold this restriction, students are required to obtain instructor approval for the course.

Transportation and Safety
Transportation to and from breweries will be via Houston's public transportation, or using other services such as Uber and Lyft; driving is under no circumstances allowed. Instructors will recommend and arrange transportation prior to each brewery visit.

All class related activities are aimed towards the appreciation and discovery of beer and its complexity. Tastings will be on portioned and controlled quantities of beer in line with these intentions.

Grade Policies

The course grade will be broken down as follows:

- ➢ Attendance & Class Participation - 15%
- ➢ Discussion posts - 25%
- ➢ Quizzes - 10%
- ➢ Final Tasting - 10%
- ➢ Final Presentation - 40%

Assignments

Attendance and Class Participation (15%)
Students are expected to attend class and actively participate in the discussions.

Discussions (25%)
Students are required to engage in online discussions. After each brewery tour, students are expected to write a post to review their brewery tour and tasting experience. Additionally, after each reading, students must respond to an online discussion question. Readings are intended to enhance the in-class content and encourage further discussion on the material.

Quizzes (10%)
Online quizzes over in-class topics and readings will be released on Canvas. A total of ten quizzes will be given over the course of the semester.

Final Tasting (10%)

The final tasting will be a flight of five beers for which students will be asked to apply the knowledge they have acquired throughout the semester to identify the types of beer and the flavor notes of each beer.

Final Presentation (40%)

The final presentation will be a 10 min presentation on a Houston brewery of the student's choice. The presentation must cover the history of the brewery, the brewing process, and the brewery's year-round and seasonal selection. Students are encouraged to form groups of two and present together; time slots for presentations will be assigned later in the semester.

Absence Policies

Attendance is expected for each class meeting. Students will be expected to attend at least one hour outside of class to participate in a homebrewing session. A maximum of 2 unexcused absences are allowed to achieve a Satisfactory grade. Excused absences must be cleared with one of the instructors at least 24 hours in advance of class.

Rice Honor Code

In this course, all students will be held to the standards of the Rice Honor Code, a code that you pledged to honor when you matriculated at this institution. If you are unfamiliar with the details of this code and how it is administered, you should consult the Honor System Handbook at http://honor.rice.edu/honor-system-handbook/. This handbook outlines the University's expectations for the integrity of your academic work, the procedures for resolving alleged violations of those expectations, and the rights and responsibilities of students and faculty members throughout the process.

Disability Support Services

If you have a documented disability or other condition that may affect academic performance you should: 1) make sure this documentation is on file with Disability Resource Center (Allen Center, Room 111 / adarice@rice.edu / x5841) to determine the accommodations you need; and 2) talk with one of us to discuss your accommodation needs.

Syllabus Change Policy

This syllabus is only a guide for the course and is subject to change with advanced notice.

Required Materials

- ➢ Students are asked to bring $20 of materials fee by the second week of class to help cover the cost of brewing equipment, and in-class tastings.
- ➢ All required readings will be uploaded to the Canvas page.
    1. Beer 101, The Beer Store
        - http://www.thebeerstore.ca/beer-101
    2. The Rise of the Mighty Microbrew
        - https://www.gsb.stanford.edu/insights/rise-mighty-microbrew
    3. Craft Beer Is the Strangest, Happiest Economic Story in America
        - https://www.theatlantic.com/business/archive/2018/01/craft-beer-industry/550850/
    4. Craft Beer and Cheese: The Perfect Pair, Jamie Bogner
        - https://beerandbrewing.com/craft-beer-and-cheese-the-perfect-pair/
    5. The Officially Unofficial List Of Houston Breweries, Houston Chronicle
        - http://beerchronicle.com/houston-breweries/

Course Schedule

Lecture Date	**Topics**	**Assignments (due before next class)**
January 9th	Syllabus History of beer and microbreweries	-Reading #1: Beer 101
January 16th	Brewing methods and the brewing process	- Reading #2: The Rise of the Mighty Microbrew - Online Quiz
January 23rd	Introduction to types of beer and flavor profiles Types of ales	-Reading #3: Craft Beer Is the Strangest - Online Quiz
January 30th	Lager & Pilsner	-Online Quiz
February 6th	Single & Double IPAs	-Online Quiz
February 13th	Porter & Stout	-Online Quiz
February 20th	Sours, Wheat, & Tripel	-Reading #4: Craft Beer and Cheese: The Perfect Pair -Online Quiz
February 27th	Beer and food pairings	-Reading #5:The Officially Unofficial List Of Houston Breweries - Online Quiz
March 6th	8th Wonder Brewery tour	-Brewery discussion post -Online Quiz
March 13th	**SPRING BREAK**	-Online Quiz
March 20th	Under the Radar Brewery tour	-Brewery discussion post -Online Quiz
March 27th	Beers around the world Homebrew and final tasting	-Prepare for final presentation
April 3rd	Platypus Brewery Tour	-Brewery discussion post -Prepare for final presentation
April 10th	Final presentations	-Prepare for final presentation

April 17th	Final presentations	